

Asian Spice Duck in Endives

Serves 6-8 as an appetizer or first course



- ½ of a roasted duck*, shredded or sliced
- ½ cup finely julienned jicama, about 2" strips
- ½ cup finely julienned scallions, about 2" strips
- 16 endive leaves, washed and trimmed at the end
- ¼ cup hoisin sauce
- ¼ cup finely julienned carrots for garnish

Place a small amount of hoisin sauce on bottom half of each endive leaf, about ½ teaspoon. Top with shredded duck, a few slices of jicama and scallions and garnish with carrots.

* This can be purchased at Asian markets. I like 99 Ranch Market in Cupertino. You can also use cooked duck breasts sold at Whole Foods and Costco. Alternatively, you can use roasted pork tenderloin.

Wine Pairing – Villa del Monte 2010 Syrah, Santa Clara Valley, Pasha Vineyards